

B2
improved protein product which can be used in foods, and pharmaceutical and dental compositions.--

RECEIVED

OCT 16 2000

TECH CENTER 1600/2900

IN THE CLAIMS

Please amend the claims as follows:

B3
Sub F4
2. (Amended) The process according to claim 1 wherein the lactic raw material is one of:

- (a) sweet whey obtained after separation of casein coagulated with rennet[,];
- (b) a concentrate of sweet whey[,];
- (c) a sweet whey [or such a whey] which has been demineralized [to] by electrodialysis, ion exchange, reverse osmosis, electrodeionization, or a combination of these procedures[,];
- (d) a concentrate of proteins of substantially lactose-free sweet whey obtained by ultrafiltration, followed by diafiltration (ultrafiltration with washing)[,];
- (e) mother liquors of the crystallization of lactose from sweet whey[,];
- (f) a permeate of ultrafiltration [of] from a sweet whey[,];
- (g) the product of hydrolysis, by a protease, of a native casein obtained by acid precipitation of skinned milk with an inorganic acid or by biological acidification, and, where appropriate, with addition of calcium ions or [alternatively of] a micellar casein obtained by microfiltration of a skinned milk[,]; or
- (h) the product of hydrolysis of a caseinate by a protease[,].

REMARKS

Claims 1-22, as amended, are pending in this application for the Examiner's review and consideration. The abstract and the claims were amended to more clearly and distinctly recite the invention. The claim amendments have been made to more clearly and distinctly recite the invention. Claim 2 was amended to correct typographical errors and to grammatically clarify the language. No new matter has been added by these claim amendments so that their entry at this time is warranted.

The Abstract was objected to on grammatical grounds. The grammatical errors were corrected as suggested by the Examiner on page 2 of the Office Action and to remove the legal term "comprising". The full text of the revised abstract is included herein.